



# THE SOCIAL CORNER

## MANY A WOMAN WHO ACTS LIKE A LADY DOESN'T APPEAR NATURAL

EVERY WOMAN'S OPPORTUNITY.

The Bulletin wants good home letters, good business letters; good helpful letters of any kind the mind may suggest. They should be in hand by Wednesday of each week. Write on a but one side of the paper.

Address, SOCIAL CORNER EDITOR, Bulletin Office, Norwich, Conn.

THREE PRIZES MONTHLY: \$2.50 to first; \$1.50 to second; \$1.00 to third. Award made the last Saturday in each month.

### SOCIAL CORNER POEM.

Let Them Pass: Forget Them.

Never mind the things you've heard,  
Don't repeat a single word.  
Let them pass; forget them.  
Do not mind them, they are not  
Worthy of a moment's thought.  
They have not much mischief wrought,  
Let them pass; forget them.

Never mind what someone said,  
They were words by malice fed.  
Let them pass; forget them.  
They were unkind and untrue,  
And deserve no thought from you;  
Be among the very few  
Who will never mind them.

Let the other people say  
Words unkind from day to day—  
Let them pass; forget them.  
Balance matters with them; give  
Kind words for unkind ones; live  
As you know you ought; forgive—  
Let them pass; forget them.

And if you have said a word,  
Harsh, unkind, and someone heard,  
Pass it not; but mind it.  
Show someone's kind of heart,  
Do another no thought from you;  
Maybe someone's heart will bleed—  
If you do not mind it.

—From Ladies' Review.  
Sent in by A DREAMER.

### ANSWERS AND INQUIRIES.

SAMANTHA: Card received and mailed to Chatterbox.

CHATTERBOX: Five postals received and mailed as you directed.

FRANK: Postal card mailed as you directed.

SUNFLOWER: Postal card sent as you wished.

### HEALTH SUSTAINING MEATLESS DISHES.

Dear Sisters of the Social Corner: I am sending in a few excellent recipes for making cheese dishes—at least we think they are excellent, and would like to have you try them.

Most is relished by most people, yet it is not necessary for a well balanced meal. Foods which are to be served in place of meats should be rich in protein and fat, and should also be savory. Cheese naturally suggests itself as a substitute for meat, since it is rich in the same kinds of nutriment which meat supplies.

In substituting cheese for meat, special pains should be taken to serve dishes that will be relished by the family.

**Cheese and Vegetable Soup**—Two cups carrots, two tablespoons finely chopped onion, one tablespoon chopped celery, a very little macaroni, two tablespoons of butter, two tablespoons flour, 1-1/2 teaspoon of salt, one cup scalded milk, quarter cup grated cheese; cook the vegetables a short time in half the butter; add the stock and the macaroni, boiling 15 or 20 minutes; strain and add the milk; thicken with flour cooked in the remaining butter. Just before serving stir in the cheese and cook until it is melted.

**Cheese and Tomato Salad**—Stuff cold tomatoes with cream cheese and serve on lettuce leaves with French dressing.

**Scrambled Eggs with Cheese**—Half pound grated cheese, eight eggs, one tablespoon chopped parsley, a pinch of nutmeg, half teaspoon salt; beat the eggs slightly, mix them with the other ingredients, and cook over a very slow fire, stirring constantly, so that the cheese may be melted by the time the eggs are cooked. In food value this dish is equal to nearly two pounds of beef.

Dear Florida Sister: I bid you welcome to our Corner and hope we will hear from you often. I enclose a very nice card sweater, and will send you directions if you want them.

It would make quite a lengthy article for the Social Corner but I will send them by mail if you say you would like them.

AUNT NANCY.

### TIMELY RECIPES AND SUGGESTIONS.

Dear Sisters of the Social Corner: The timeliness of the Corner prompts me to send in some things of interest now.

**Try Peach Souffle** for a dessert. One quart of preserved peaches, one-half cup sugar, scant: white of four eggs; one-half cup sugar. Drain the syrup from the peaches, remove stones, add sugar and mash with a fork. Beat the whites to a stiff froth, add the second half cup sugar and combine mixtures. Bake 20 minutes in a buttered dish. Serve at once with plain or whipped cream.

**Scrambled Tomatoes on Toast** is another way to serve that very delightful and healthy "fruit" or vegetable, as you may care to term it. Peel and cut two tomatoes in small pieces and cook in hot oil or butter for two or three minutes, seasoning with salt and pepper. Have ready three eggs beaten lightly, turn in with the tomatoes and continue tossing and stirring until set. Serve on buttered toast.

The children will like sandwiches which are spread with fig paste and sprinkled with ground peanuts. The figs are boiled until they can be mashed into a paste, and then seasoned lightly with lemon juice.

As every one knows, a bath is the most useful and refreshing of restoratives. Here is a recipe for a medicinal bath for the nervously worn and those who cannot obtain sleep. It is the prescription of an old physician. Take four ounces of sea salt, spirits of ammonia, two ounces; spirits of camphor, two ounces; of pure alcohol, eight ounces, and sufficient hot water to make a full quart of the liquid. Dissolve the sea salt in hot water and let it stand until cool. Pour into the alcohol the spirits of ammonia and camphor; add the salt water, shake well and bottle for use. With a soft sponge dipped in this mixture wet over the surface of the whole body; rub vigorously until the skin glows. The rest and refreshing feeling that follows will

amply repay the effort required to prepare it.

HANNAH WHO.

### FRANK SENDS DOLLIE A RECIPE.

Dear Sisters of the Social Corner: We should all have our playing spells, for they are essential in making life what it should be. The man or woman who can enjoy an innocent laugh and who ventures to frolic rarely becomes melancholy, or most setbacks and disappointments which are common to life. Take a vacation with the children and let labor take care of itself for a while. All work and no play will make Jack a dull boy.

Dear Chatterbox: A card is to come your way, sure; and I shall remember other sisters with cards some bright day.

Dollie, Dear: This is what I have used for the tops of lamp chimneys: Soap, salt and soda on a flannel cloth which has been dampened; rub the tops thoroughly and the work is done. I use soap and soda for rust on water dippers, pans, etc.

I have a candy-plaid cover for a meat-board, and soap and soda cleans that; and sweetens up the sink. It is good for tea-stains and spots on dishes.

I did not mean to stay till the clock ran down.

None of the committee is forgotten. FRANK.

### CORNFLOWER'S WAY OF MIXING DRINKS.

Dear Editor and Sisters: I am glad that our sister, Mrs. Robinson, has sounded a warning on the use of fermented drinks. Still Co-Salt's recipe for root beer sounds so good that I intend to make some, but make it as a syrup and not ferment it; then use it by adding a little cold water, sweetened to taste. I think it will be good.

By the way, how many know that Hirt's Root Beer Extract makes a very pleasant drink by adding a teaspoon to a glass of cold, sweetened water?

Sunshine: I shall try your tomato marmalade when my tomatoes begin to ripen, and am going to try up some pickles by the recipe given by One of Them.

J. E. T.: I wish some one would fill my pails for me when I go berrying.

Sunshine: You can buy spikenard root at the drugstore for five cents an ounce, and you had better do it rather than run the risk of mistaking some poisonous plant for it. That is why I think most people will continue to procure their medicines where poisons are labeled. It is hard for an untrained in the lore of field and woods to distinguish the helpful from the harmful.

### CORNFLOWER.

### UTILIZING A SMALL ROOM.

Dear Sisters of the Social Corner: Perhaps in some home there is a tiny little room too small to use as a bedroom, and more often used as a store-room.

I have in mind just such a home, and a little room was located on the second floor. It contained one window. It had been used to store away trunks and also for preserves and jellies.

The house changed ownership, and this little store room was transformed into a closet, and a very nice one it decided to tell you about it.

The walls were hard finished and tinted a soft cream color. The wood-work was painted white. This gave the room a bright, cheerful appearance. Matting was placed on the floor, and now for our furnishings: Three good prints were purchased and hung on the walls, one an English Hunting Scene, another a Love's Labor Lost, from the painting by V. Reginald, and The Speaking Wall by Reginald.

An oak writing desk was purchased for trading stamps, and a desk chair was made from an ordinary oak kitchen chair and a disused piano stool. The legs were sawed from the chair, and the upholstered part was removed from the piano stool and the screw part fastened to the chair. It was then sandpapered and given two coats of oak colored Jap-a-lac, and, sisters, you would scarcely believe it; but it looked as good as if it were purchased from a store.

A small oak table and chair completed the furniture.

This room was Papa's den, for his own exclusive use.

On the table was placed his jar of tobacco, an ash tray and his pipes; in a convenient place were his slippers and his smoking jacket; and a long linen bag for cane and umbrellas hung on the back of the door. The writing desk was supplied with pens, pencils, blotters, stamps, different sized paper and cards; and Papa often declared there was no place in the world dearer to him than his own little den.

### OLGA.

### QUEEN BESS BELIEVES COUNTRY LIFE IS BEST.

Dear Editor and Social Corner Sisters: I wonder how many of the Sisters will say with me that they are glad to be living in a farm this weather, and think with pity of those living in the crowded cities? I am thankful every day of my life that I am not obliged to bring up my boys in the city.

It seems to me that most of the farmers nowadays plan to retire as soon as possible and move to town. This sets an example for the sons which they are in a hurry to follow. Oftentimes they get there before he does. I believe if we would keep our boys on the farm we should teach them in every way possible that the farm is not merely a place to work and grow rich, sacrificing many pleasures in the village. Let the person who is going to give the new clock quite a friend of yours?

Can't the Willamantic Sisters give

me a clue as to Who is Who? I lived there nearly twenty years. I might know you all.

Best wishes.

QUEEN BESS.

### EASY WAY OF BLACKING A STOVE.

Dear Sisters: Aunt Jerusha asks where all the mas and grandmas are. I can answer for one Ma. I hope there are not many of the Sisters who blacken the old fashioned way of putting on with a brush and polishing. Most people nowadays rub the stove with a greased woolen rag and occasionally, where the parts get red, spruce with blacking on a stocking and the rag over it. It looks just as well as the other.

With the tight fitting skirts one needs tight petticoats. I made one as nice as my less expensive than those bought at the store. It was made of legs together, the small ends at the top, and finished with a silk ruffle.

I have an idea which I think may please some of the Sisters. I am saving mint, bay, pennyroyal, rose or any sweet smelling leaves, drying them, expecting to fill a sofa pillow with them and outline some appropriate quotation on the cover.

Alma: Thank you for pretty card. Do you like it?

Peggy Anne: Am glad to hear from you again. Was just about to inquire for you. Do you mean Ida? I have seen her only once. My father was Dr. R. M. A.

Waterford.

### TIMELY FRUIT RECIPES.

Dear Sisters of the Social Corner: I think you will find these fruit recipes excellent:

**Crabapple Sauce**—I wipe my apples and cut out the bad places and put them in the kettle, skins and all, and add just enough water to cook them tender; crush gently in my potato masher and put in a clean kettle with enough sugar to make them good and sweet, and boil until it sticks to the sides of the kettle; then put in cans hot and when it is cool set in a dark place.

**Sour Apple Jelly**—I pare and core enough real sour apples to fill my kettle; add a cup of water and cook tender; then press them through my potato masher and add nearly as much sugar as apple and boil until it sticks to the sides of the kettle. Put in the glasses hot.

**To Can Sour Apples**—I pare and core a kettle full, add a cup of water and two cups of sugar and boil tender. Can boiling hot, in hot cans, with new rubbers.

**Sweet Apples**—Pare and core a kettle full of sweet apples, add one cup of vinegar and one cup of sugar and a bag containing a teaspoon each of cinnamon, clove and allspice. Boil tender and can hot. My kettle makes two quarts.

**Apple Pie**—I line a deep pie tin with good crust and fill level with sliced sour apples, sprinkle with one cup sugar and just a little butter and a little nutmeg and cover with a crust and bake well.

**Apple Shortcake**—Stew the apple and sweeten to taste and add a teaspoon of extract of lemon or orange. Sauté a little shortcake and spread thick with the apple. It is nice to cover with sweet cream.

**Apple Slump**—Fill the kettle a third full of sliced sour apples, add a cup of sugar, a cup of water and a little nutmeg; cover with a crust and boil until the crust is cooked. Don't uncover or let it stop boiling. Crust—Two cups of flour, salt, ice-cream spoon of soda and two of cream tartar, wet with sweet milk.

**Baked Sour Apples**—Fill a tin with sound apples from which the cores have been removed, fill the holes with sugar and bake soft. Cool and cover with cream.

Aunt J. Willamantic will have to guess again, for though I do live where there are huckleberries there is not a single C or S in my whole name.

ETTA BARBER.

### GREEN GRAPES.

**Green Grapes**—I like green grapes better than ripe. For one kind of sauce I cut each grape in the middle with a sharp knife (and it is not such an awful job as one would think) and take out the seeds until I fill my kettle (two quarts when done) with the cups of sugar and a cup of water and cook until the syrup thickens on the kettle. I turn hot water in the cans, turn the water out and fill with the hot syrup. I keep the cans wrapped in cloth until cool.

**For Jelly** I fill the kettle with green grapes and add a cup of water and cook soft; then I crush them in my potato masher and put what goes into a quart jar. I add a cup of water and a cup of sugar and cook until it thickens; then I put it warm into jelly glasses and cover when cool. Mine keeps good in a cool, dark place.

**For Blackberry Jelly** I line the masher with a thin cloth, because of the seeds, and make it the same as grapes.

**Blackberry Shortcake**—Make cake of rich biscuit dough. When baked cut with a sharp knife, butter and cover thick with berries that have been well sugared. Serve warm.

**Blackberry Wine**—I fill a glass jar with fresh berries and then pour as much sugar as the jar will hold and cover. As the juice comes out I turn it out and bottle it and it is nice for sickness. I put a spoonful in hot water and add a little sugar, and it is a cure for bowel trouble.

ETTA BARBER.

### HOW TO MAKE UNFERMENTED GRAPE JUICE.

Editor of the Social Corner: For the sister who wished recipe for unfermented grape juice I send the following:

**Unfermented Grape Juice**—Wash grapes (wild ones better), set over slow fire, and let come to a boil; mash and pour into a colander into which has been laid a fine cloth; do not squeeze, if you want it clear; pouring a little water will do. Set juice on stove again; allow one cup of sugar to one pint of juice; when it comes to the boiling point take off steam that may arise. Seal in air tight bottle, or put in fruit jars.

Will keep for years.

MAINE LOVER.

### WHAT I DO WITH SOUR MILK.

Social Corner Editor and Cornerites: When sour milk is well lobbared I put it in a clean cloth bag. Use the bag up tight; leave a little space for air between milk and top of bag; put into steamer or sieve or colander; place over kettle boiling water till the whey, or water in milk, is mostly out, and the contents of the bag feel firm as light bread dough; then hang the bag up till it stops dripping; after that turn it in clean pan and salt to taste. I add a handful of caraway seed. If too dry, put a spoon or two of cream or milk in it, then knead over till it is wet enough.

I had a tin tube made 3-4 inches across the ends and 14 inches long, cost 10 cents; put my curd into tube and press down a little, with a wooden potato masher, then turn the tube on one side and push the curd about 10 inches thickness of the curd; cut carefully with sharp, thin-bladed knife into cakes; place on large platter, or clean board, with cloth over board; don't let them touch each other; sun dry on a wire, or in a hot place, for two days; taking in at night; turn over second day.

Very, digestible for weak stomachs;

# MEETIN' NIGHT

By Samantha

"Well, I yam!" said Josiah at the close of a very hot day, "if it ain't C. E. meetin' night again. I don't believe I will try to go. This hot weather has taken all the ambition out of me, and the last time we went the topic was 'How much should a Christian think of being absent?' and after the meetin' I wondered if any of the speakers or any of the listeners would change their appearance in the least on account of considering that subject. Do you think they would?"

"I don't know," said I, "but I often wish I had the gift of expressing my thoughts in a way that they would be clearly understood. I can always talk enough to amaze folks, but I don't think I haven't said much when I get through."

"I've got a topic card in my pocket," said Josiah, "and now suppose we look over the topics and you tell me what you would like to have said on the subjects, had you been given the gift of eloquence. The first topic on the card is 'Patience.'"

"Well," said I, "if I was asked to speak on that subject I guess I should have to simply say that it was a much needed virtue, and that we grown-ups haven't all learned the lesson of self-control that the little girl had who ran to her mother, saying:

"Mamma, I have just found out that I can make me do what I want me to."

"Next comes 'Christian Testimony That Counts.'"

"I think I should say to that, that in my opinion testimony means something more than speaking in meeting, and it brings to my mind a story I have in an old scrapbook of a man driving through the country, coming to a farmhouse and discovering that the farmer was old time acquaintance of his mother's. The man said to the farmer:

"It must be a long distance from school and from meetin', and the farmer replied:

"Hain't no use for either. Say, all the religion ever had was that hymn your mother used to sing when things went right and when they went wrong. When she was tired and when she was rested. Amazin' sweet voice she had."

"I guess," this hymn as if she believed every word: "There's a land that is fairer than day, and by faith I can see it afar."

"Say, do you see that little jog over there in the west when they turn two hills? Well, every night in the year, about, no matter what the weather is, just before night shuts down, there's a little bright spot there; sometimes it shows more'n it does others. You can

can indulge with impunity.

"The sour water, or whey, is very good to freshen over-salt corned beef, and makes it more tender; leave beef in over night, rinse, and cook as usual."

Nothing is without some use. Will bring a plate of curd cakes to next Wood Box social.

Yours in Corner, J. E. S.

Yanta.

### CHOICE OF HAIRPINS.

Dear Editor and Social Corner Sisters: A good deal is said about the kind of hairpins to use that won't irritate the scalp. As scalp diseases are in my line of work, perhaps I can give the sisters a few points:

Do not get into the habit of thinking a suitable hairpin is anything that will hold the hair. If that notion were not so widespread there would not be so many freakish looking heads and out and split hair.

Hairpins are wrong in several ways. They may be ornate, which is in poor taste; or too rough, or too cheap, which is ruinous to the hair.

Some women won't wear anything but tortoise shell pins in their hair. This no doubt is a luxury, as most hair is given to shedding pins at wholesale rates.

There is nothing, however, that is so injurious to the hair from the absolute smoothness of the surface.

When you cannot afford real shell, the best choice is a celluloid pin. This is smoother and less unsightly than rubber; and not so ugly or so injurious as metal pins. The latter should not be worn by women whose hair is very fine, or whose scalp is perspiring.

Where a pin shows, as is the case with the present style of braids, if possible buy real shell, though your smaller pins be imitation. If carefully handled, kept from extreme heat and cold, and securely inserted these pins should last for years.

Do not crowd your hair with pins. Most women wear more than are necessary.

Learn to adjust a pin properly, and the number may be sensibly decreased. Over-pinning breaks the hair and irritates sensitive scalps.

Good taste in hairpins is shown by wearing those that are inconspicuous, both in size and texture.

Some women affect huge knots on the ends of their pins, or they are studded with jewels, or ablaze with gold. I could write more on the subject, but I don't wish to take up too much room or more time.

What gave me the idea was one day last week in treating a diseased scalp my attention was drawn to the hairpins used. I picked a number up and showed my patient just how her hair was split for one inch on a hair, all over her head, and told her she wouldn't do away with those pins, she wouldn't be good to sing to; and her scalp trouble was brought on more by the pins than by neglect.

Let me advise any sister to look after her scalp; keep it clean and healthy; dry, and if you have children don't neglect their scalps. Just before a shampoo, massage a little olive or sweet oil into the scalp; let it remain for one night, where it can do the work of feeding the hair roots; wash out in warm water and castile soap; rinse well.

With best wishes.

FROZEN.

### THE CARE AND CULTIVATION OF PLANTS.

Dear Social Corner Friends: You see I am bound to be sending in my thoughts, until told that I am not wanted. This week I want to tell you about my cultivated flowers which I help my mother take care of.

Theodora: I wonder if you are as interested in cultivated flowers as we are with herbs and wild flowers.

Mrs. Robinson: Am investigating the "small beer" question and hope to have a correct analysis soon. I hardly think that any of these so-called "soft drinks" contain alcohol in any form, after having been properly fermented.

As you all probably know, August is the proper month for "slipping," repotting and otherwise preparing bedding plants for winter. By bedding plants, I mean begonias, geraniums, etc., which have been planted out of doors during the summer. We have eight different species of begonias; two kinds of acaenas, one of which is the night blooming cereus, and which is now filling the garden with its fragrance. It is in bloom this evening; and about twenty-five kinds of geraniums, besides many small plants.

We find it most convenient to slip all of our plants in early fall and move them to the plant outside, moving the small new plants into the box window for the winter. By slipping early and using large branches

see it coming in now. In fifteen minutes, so will be your lucky day. Sunset? Yes, sunset, if you've a mind to call it that. I call it my religion. I don't talk about it, but it's your mother's hymn, you know?

"Then I should say that although we couldn't all sing very well, we could all in our testimony strike the same keynote of sincerity."

"The Saloon and its Allies," you wouldn't need to say much about," said Josiah, "as everybody for miles around knows your sentiments on the temperance question, and, besides, the C. E. society has set out to make this a saloonless nation in 1920, and if we all help I think we'll do it."

"Let me take that card, Josiah," said I. "As we haven't time to go over them all, I will just tell you which subjects set me to thinking most. Here's 'Perseverance.' I should want to discuss that with this story:

"When I was a child an old lady living in our neighborhood who was very poor had her house burned and was told she must go to the poorhouse. Of course, she did not want to go, so she asked for and was given an old rag carpet loom. Someone else gave her a hammer and a saw, and with some pieces of boards left from the fire she began a building to live in. She had no other rule or square than her own heart, which she used to measure her loom timbers, and from them she made a frame for a building. Neighboring men seeing her perseverance helped her to finish a shelter, and then she had a roof over her head, so she was saved from the poorhouse."

"Here's 'The Duty of Belief Pleasant.' Of course, it's our duty to be pleasant, but I don't think that means going around with an everlasting grin like a bad piece of tin in a fruit jar."

"Don't skip the topic 'Honesty,' said Josiah, "as you know I can't tolerate underhanded doings, but it does seem sometimes as though honesty, like hoopskirts, had gone out of fashion and was too foolish for even to think that honesty is only indulged in by those who ain't smart enough to be dishonest. To me such reasoning is on a par with the idea that because a bad part of the world are standing on our feet the Chinese must be standing on their heads."

"Well," said I, "if we follow the teachings of the Book of Books we must walk in our integrity and lead quiet and peaceable lives in all godliness and honesty."

"Now I think we have talked enough for this evening, so if you will wind the clock I think we will go to bed."

SAMANTHA.

We have good plants for the house. For slipping ordinary plants I break off branches about three inches long, taking pains to tear the branch out of the stem. Then I place the slips in water until they rootlets appear. Then I place them in bed or pot and press dirt firmly around them. If these are kept well watered they usually live.

However, some plants are too delicate to survive under this rather rough treatment, so I place the slips in a dish containing a wet mud of light sand. Then a jelly tumbler is inverted over the plant and it is placed in the sun, where it usually commences to strike root in the sand.

One of the most peculiar plants to slip and at the same time one of the most beautiful foliage plants is Rex Begonia.

To slip the Rex Begonia, it is only necessary to secure a fresh leaf of the plant and place it in a fruit-jar of water, so that the leaf rests on the surface and the stem is totally immersed. After about three or four weeks the old leaf entirely decays and a bud starts from its base and rootlets form on the stem. This plant will grow if placed in dirt.

We make our callias bloom the entire year by repotting them in the spring and keeping them well watered until August, when the jars are turned on their sides and the plants are left without water for three or four weeks. Then they are turned up and repotted in rich soil having plenty of fertilizer and covered over with a coat of moss (gathered in the woods), and if copiously watered, they bloom all winter.

A CO-SOLIDER.

### TESTED PUDDING RECIPES.